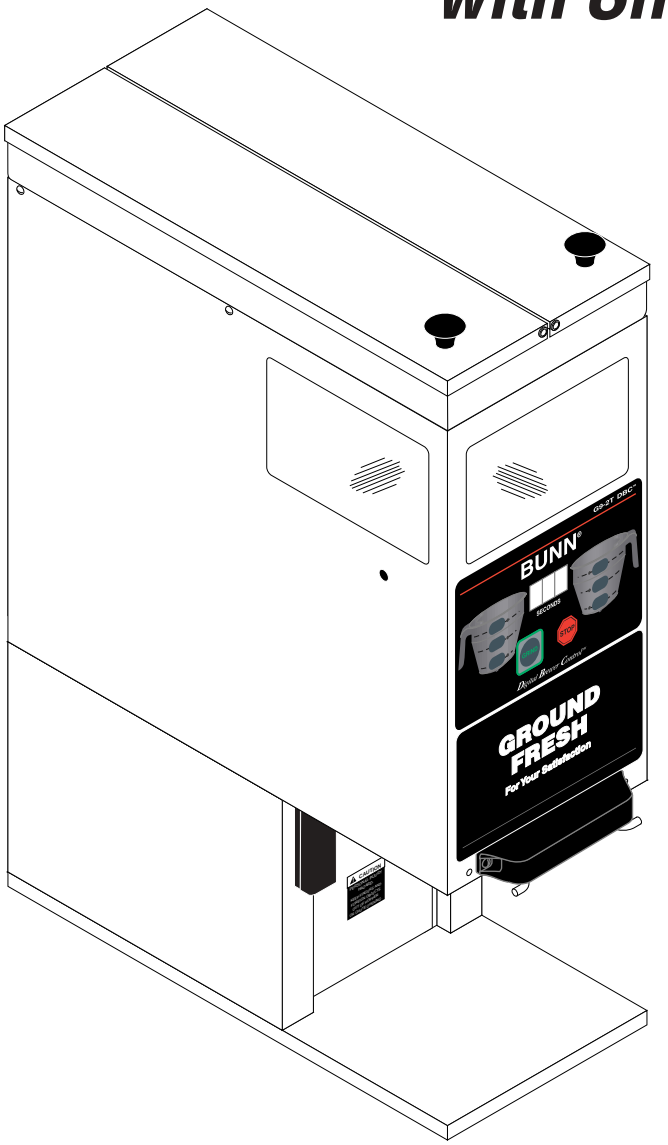
BUNN®

G9-2T DBC
for use with Smart Funnel™



INSTALLATION & OPERATING MANUAL

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INTRODUCTION

This equipment will store up-to six pounds of whole bean coffee in each of two hoppers and grind it to a preset grind and amount into an awaiting funnel and filter from most commercial drip coffee brewers. The equipment is only for indoor use on a sturdy counter or shelf. Adequate space must be available above the grinder to raise the lids when adding beans. Use only with whole bean coffee.

The grind is preset at the factory to **drip** specifications as set forth by the United States Department of Commerce and adopted by the Coffee Brewing Center of the Pan American Coffee Bureau. Adjustments may be made to alter both the amount and grind from the factory setting.

BUNN-O-MATIC COMMERCIAL PRODUCT WARRANTY

Bunn-O-Matic Corp. ("BUNN") warrants equipment manufactured by it as follows:

1) All equipment other than as specified below: 2 years parts and 1 year labor.
2) Electronic circuit and/or control boards: parts and labor for 3 years.
3) Compressors on refrigeration equipment: 5 years parts and 1 year labor.
4) Grinding burrs on coffee grinding equipment to grind coffee to meet original factory screen sieve analysis: parts and labor for 3 years or 30,000 pounds of coffee, whichever comes first.

These warranty periods run from the date of installation BUNN warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by BUNN or that, in BUNN's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, damage or casualty. This warranty is conditioned on the Buyer 1) giving BUNN prompt notice of any claim to be made under this warranty by telephone at (217) 529-6601 or by writing to Post Office Box 3227, Springfield, Illinois 62708-3227; 2) if requested by BUNN, shipping the defective equipment prepaid to an authorized BUNN service location; and 3) receiving prior authorization from BUNN that the defective equipment is under warranty.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. The agents, dealers or employees of BUNN are not authorized to make modifications to this warranty or to make additional warranties that are binding on BUNN. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

If BUNN determines in its sole discretion that the equipment does not conform to the warranty, BUNN, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a BUNN Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

THE BUYER'S REMEDY AGAINST BUNN FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AT BUNN'S SOLE OPTION AS SPECIFIED HEREIN, TO REPAIR, REPLACEMENT OR REFUND.

In no event shall BUNN be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.

USER NOTICES

Carefully read and follow all notices on the grinder and in this manual. They were written for your protection. All notices on the grinder are to be kept in good condition. Replace any unreadable or damaged labels.

⚠ CAUTION

PERSONAL INJURY HAZARD.

KEEP FINGERS AND FOREIGN OBJECTS OUT OF HOPPER OR CHUTE OPENING.

Replacement part #05876.0000

⚠WARNING

- Use only on a properly protected circuit capable of the rated load.
- Electrically ground the chassis.
- Follow national/local electrical codes.
- Do not use near combustibles.

An extension cord, when used, must be shorter than 20 feet if 16-gage 3-conductor wire, or shorter than 10 feet if 18-gage 3-conductor wire.

FAILURE TO COMPLY RISKS EQUIPMENT DAMAGE, FIRE, OR SHOCK HAZARD

READ THE ENTIRE OPERATING MANUAL INCLUDING THE LIMIT OF WARRANTY AND LIABILITY BEFORE BUYING OR USING THIS PRODUCT

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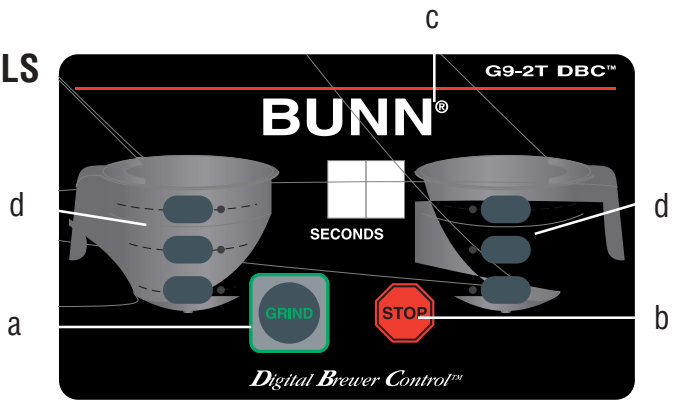
Replacement part #20545.0000

ELECTRICAL REQUIREMENTS

This grinder has an attached cordset and requires 2-wire, grounded service rated 120 volts ac, 15 amp, single phase, 60 Hz.

OPERATING CONTROLS



Grind Pad (a)

Pressing GRIND initiates a timed grind cycle.

Stop Pad (b)

Pressing STOP ends the operation of the grinder.

® PAD (c)

Pressing the ® pad allows programming access (see page 5).

Hopper/Batch Selector Pads (d)

These pads are located on the funnel depictions on each side of the grinder with a total of 6 pads. Selecting one of these pads will select the amount of grind and side from which to grind.

Example: Selecting the lower pad on the left side will grind enough beans from the left side of the grinder to brew the amount programmed into grinder.

Control Board

The control board determines the amount of beans that will leave the hopper in a grind cycle. The timer portion can be adjusted to dispense a different amount from each hopper and each batch size. The scale is from 0.4 to 99.9 seconds. Refer to the Adjustments section for timer setting chart (page 6).

1. Open the top lid. Clear all
   the grind chamber.
2. Plug in the grinder.
3. Fill the hopper compartr
   use.

The use of a damp cloth
surfaces on Bunn-O-Matic
abrasive material. Regular c

1. Visually inspect the sele
2. Place a paper filter into
3. Insert the funnel into the
4. Choose the batch size ar
5. Press GRIND. The grinding
   into the funnel.

The grind can be set fron
coffee brewers. The followin
will also change the amount
timer.

Burr Adjustment

1. Unplug the grinder and e
2. Plug in the grinder, press
   coffee in the grind chami
3. Remove the upper front
4. Loosen the locknut by or
5. Press GRIND and slowly tu
   metallic whine is heard
   necessary to start mor
6. Make a mark with a p
   adjustment screw.
7. The following s
   All are refere

   FINE GR
   DRIP
   RE

8

COFFEE CHART

NUMBER	NAME	NUMBER	NAME
1	Regular	15	Jamaica Blue Mtn
2	Decaf	16	Guatemalan
3	Colombian	17	Light Roast
4	Colombia Supremo	18	Dark Roast
5	Costa Rican	19	Espresso
6	Ethiopian	20	Amaretto
7	Kona	21	Hazelnut
8	Kenya AA	22	French Vanilla
9	Sumatran	23	Irish Creme
10	French Roast	24	Vanilla Nut
11	Italian Roast	25	Caramel
12	Mocha Java	26	Raspberry
13	House Blend	27	Almond
14	Breakfast Blend	28	Dark Mtn Roast

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TIMER ADJUSTMENT (CONTROL BOARD)

Three different batch settings are selectable for each hopper. Each batch is independently adjustable by setting the length of time a slide gate opens to allow beans to drop into the grinding chamber. A second time setting for each batch determines how long the grind motor continues to run after the slide gate closes. This time is set long enough to insure that all the beans dropped into the grind chamber are ground and dispensed.

1. Determine the grind setting. (The factory setting is **drip**, to determine other settings, refer to the previous section.)
2. Use the table below to find approximate timer setting for the grind and amount of coffee desired.
3. To enter the setup mode and make an adjustment, press and hold the hidden programming pad under the ®. One of the batch indicators will begin to flash off and on. At this point, release the ® button.
4. Push the hopper/batch selector button for the batch to be adjusted. Note that the digital display shows the current slide gate time setting (in seconds).
5. To increase the time, press

. To decrease, press

.
6. To change the chamber clean-out time, press the same batch button again and note that the indicator light begins to blink more rapidly and the display shows the current clean-out time.
7. To increase the time, press

To decrease it, press

.
8. After the cleanout time has been entered, press another batch pad and repeat steps 4 to 7. Otherwise, to exit the programming mode, press and release the ® pad and the grinder returns to the normal operating mode, using the new settings.

NOTE: While in the setup mode, if no buttons are pushed for 60 seconds, the grinder will return to normal operations, retaining any settings made while in the setup mode.

APPROXIMATE TIMER SETTINGS IN SECONDS

Weight (ounces)	Fine (7*)	Drip (8*)	Regular (12*)
1.5	0.5	0.5	0.5
1.75	0.7	0.6	0.6
2.0	1.0	0.8	0.8
2.25	1.4	1.4	1.2
2.5	1.9	1.8	1.6
2.75	2.4	2.2	2.0
3.0	2.9	2.7	2.5
3.25	3.3	3.1	2.9
4.0	4.8	4.4	4.0
6.0	8.6	7.9	7.5
8.0	12.0	11.5	10.9
10.0	15.7	15.1	14.1
12.0	19.6	18.5	17.5
14.0	23.5	22.0	20.9
16.0	27.0	25.3	24.3

***Hash mark settings. Refer to *Burr Adjustment* section.**